

ibizkus rosé 2020



ANALYSIS

Alcohol	13,2%
pH	3,45
Residual sugars	2,9 g/L
Total acidity	5,1

VINTAGE CHARACTERISTICS

With the trend of increasingly mild winters with little precipitation, sprouting came early. The rains of March, April and May (around 60 L./m²) favoured vegetative development and we anticipated a generous harvest as a consequence. It turned out that the absence of any rainfall during the Summer months and until the second week of September returned us to average yields.

DETAILS

PGI	VT Ibiza
Situation	40 vineyards distributed among different zones
Age of the vineyards	Planted between 1920 and 1980
Grape variety	Mourvèdre
Area	14 ha (34.5 acres)
Yield	27 hl/ha
Location	Varied
Soil type	Principally clay and calcareous Sandy to a lesser extent
Harvest	By hand in 12-kilo crates From August 20 th until September 20 th
Production	38.000 bottles, 2.500 Magnum and 150 Jeroboam

VINIFICATION

Manual harvest in 12-kilo crates and storage of grapes in cold chamber at 2°C until pressing of whole grape clusters. We use only the first 55% of extracted juice ("free-run" juice).

Débourbage during a 24-hour period. Fermentation in stainless steel deposits with indigenous starter yeast and aging on lees for 4 months until assemblage and bottling. A fraction is barrel-aged in French oak.

IDENTITY

Our specialty, old Mourvèdre vines with low yields but large clusters, allow us to make a pale rosé with body, freshness and balanced acidity.

Ibizkus rosé, our flagship wine, has the complexity of the Ibicencan Mourvèdre with a personality of its own thanks to the old vines and the mosaic of terroirs where they are located.